

VARIETY: Chardonnay 100%

VINTAGE: 2018

GRADE: 12,5%Vol

ELABORATION: 4 to 5 hour maceration with skins at 10°C. Fermentation at 13.5°C.

TASTING NOTE: Yellow color with hints of amber. Fruity and floral notes with flavors of white fruit and citrus fruit. It's smooth on the palate, fresh and balanced, with a pleasant finish.

PAIRING: Enjoy our variety Chardonnay with pasta, fish, shellfish and poultry. A versatile wine which can also be enjoyed on its own.

SERVING TEMPERATURE: 8-10°C

BOTTLE INFORMATION

BOTTLE TYPE: Bordeaux

VOLUME: 750 ml

EAN CODE: 8411906013544

HEIGHT: 325 mm

STOPPER: Synthetic

BOX INFORMATION

MATERIAL: Cardboard

VOLUME: 9 litres

UNITS: 12 bottles

DIMENSIONS (LxWxH): 325x240x335 mm

WEIGHT: 15,4 kg

PALLET INFORMATION

EUROPALLET: 80x120 cm

BOXES/PALLET: 60 (12x5 layers)

BOTTLES/PALLET: 720

TOTAL HEIGHT: 183 cm

WEIGHT INCLUDING PALLET: 954 kg

